

CLAIMS

We claim:

1. A method of making a hop flavored beverage from a fermentable growth media comprising the steps of:
 - adding to the media, prior to bio-conversion, an extract of hop solids as the sole hopping material;5 and
 - bio-converting the media to form the hop flavored beverage, wherein the hop solids have no more than .5% w/w alpha acids.
2. The method of claim 1, wherein the hop solids are the residue of a CO₂ extraction of hops.
3. The method of claim 1, wherein the hop solids are extracted with a polar solvent.
4. The method of claim 3, wherein the polar solvent is selected so that it extracts essentially no dry hop flavor components from the hop solids.
5. The method of claim 3, wherein the polar solvent is selected from the group consisting of water, ethanol, isopropanol, methanol, dichloromethane, trichloromethane, n-butanol, ethyl acetate, ethylene dichloride, and trichloroethylene.

6. The method of claim 5, wherein the polar solvent is ethanol.

7. The method of claim 5, wherein the polar solvent is water.

8. A ~~kettle~~ hop flavored beer having enhanced light stability in a clear or green glass bottle which is prepared by the method of claim 1.

9. A hop flavored beverage prepared by the method of claim 1.

10. A hop flavored beverage prepared by the method of claim 4.

11. A hop flavored beverage prepared by the method of claim 6.

12. A hop flavored beverage prepared by the method of claim 7.

13. A hop flavored beverage prepared by adding to a fermentable growth media, prior to bio-conversion, an extract of hop solids as the sole hopping material, wherein the hop solids have no more than .5% w/w alpha acids.

14. An improvement in the brewing method for making
a hop flavored beverage which comprises adding to a
fermentable growth media, prior to bio-conversion, an
extract of hop solids as the sole hopping material,
5 wherein the hop solids have no more than 5% w/w alpha
acids.

15. A hop flavoring agent for beverages consisting essentially of an extract of hop solids, wherein the hop solids have no more than .5% w/w alpha acids.

16. The hop flavoring agent of claim 15, wherein the hop flavoring agent comprises a polar solvent extract of hop solids.

17. The method of making a hop flavored beverage from a fermentable growth media comprising steps of:
bio-converting the media; and
adding to the converted media a fermented water
5 extract of hop solids as the sole hopping material,
wherein the hop solids have no more than .5% w/w alpha
acids.

18. ~~A hop flavored beverage prepared by the method~~
of claim 17. *A*

19. A hop flavored beverage prepared by adding to a
bio-converted fermentable growth media a fermented water
extract of hop solids as the ~~A~~ sole hopping material,
wherein the hop solids have no more than .5% w/w alpha
acids.

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20. An improvement in the brewing method for making
a hop flavored beverage which comprises adding to a bio-
converted fermentable growth media a fermented water
extract of hop solids as the sole hopping material,
5 wherein the hop solids have no more than .5% w/w alpha
acids.

21. A hop flavoring agent for beverages consisting
essentially of a fermented water extract of hop solids,
wherein the hop solids have no more than .5% w/w alpha
acids.